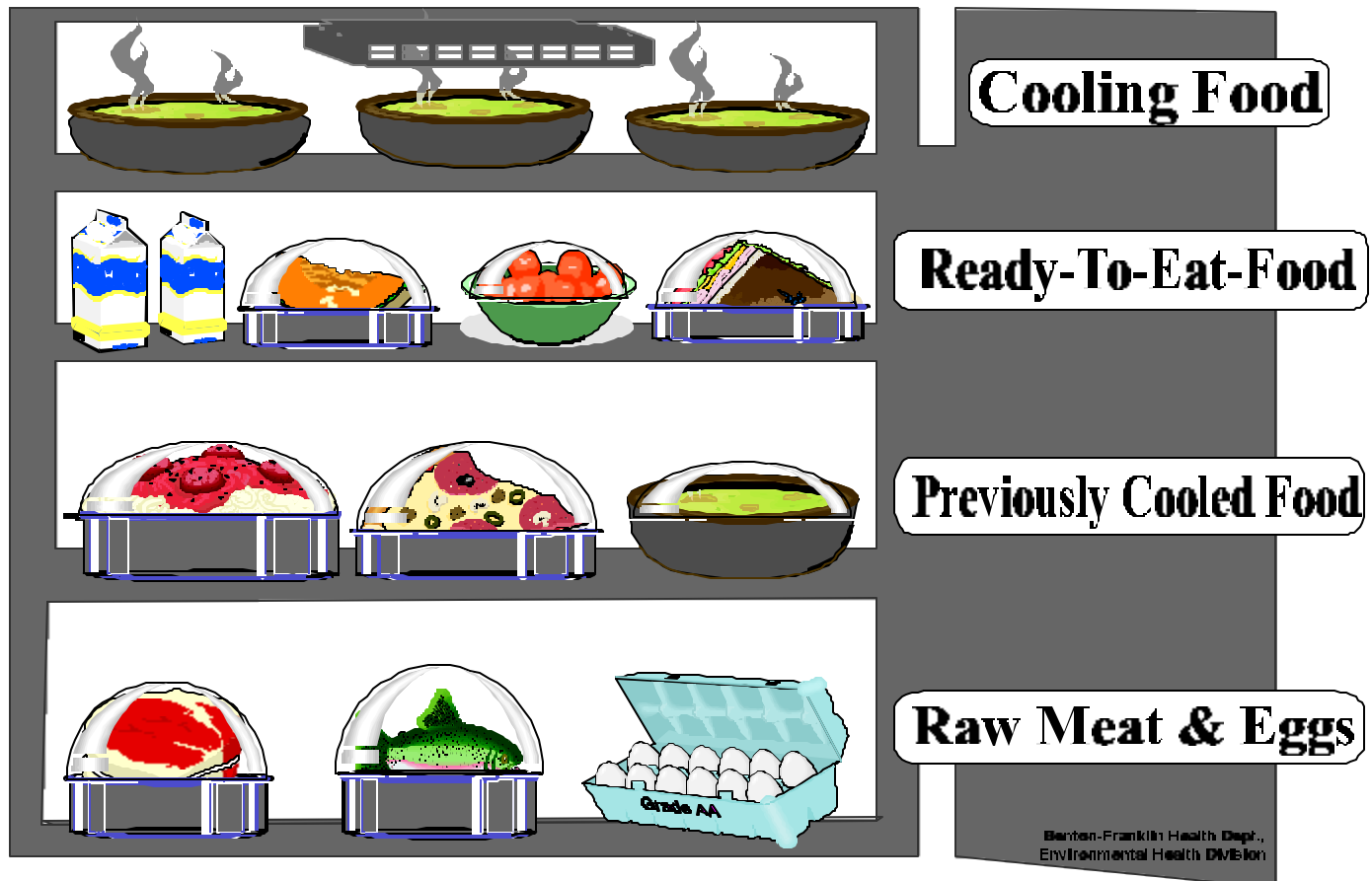


Proper Refrigeration Storage



- Keep cold foods at or below 45°F.
- Store cooling foods uncovered, on the top shelf, until they reach 45°F or below.
- Store raw meat below and/or away from all pre-cooked or ready-to-eat food. Do not store raw meats and pre-cooked meats in the same container.
- Cover all food, except for cooling foods, with approved covers, i.e. saran wrap, aluminum foil or a tightly fitting impermeable cover.